TAURO ESSICCATORI

B.MASTER BASE TWIN

PROFESSIONAL FOOD DEHYDRATOR

B.MASTER BASE TWIN

PROFESSIONAL DEHYDRATOR

TAURO: FOR OVER 30 YEARS, THE REFERENCE FOR DEHYDRATION

Tauro Essiccatori was born in the Venetian countryside. Here, the ideas for our food dehydrators germinated, with minds turned to those who create history and culture through their daily work.

Energy saving, eco-sustainability, Made in Italy, respect for the environment, people, and food: values that have always guided us and from which we start every day **to design the food dehydrators of tomorrow today**.

OVER 30 YEARS OF COLLABORATIONS, EXPERIENCES, RESEARCH, AND SOLUTIONS WITH DEHYDRATION

CONSULTANCY AND SOLUTIONS FOR PROFESSIONAL DEHYDRATION

B.MASTER ESSE TWIN
PROFESSIONAL DEHYDRATOR

We operate alongside farms, agritourisms, pasta factories, food processing companies, herbalist shops, and pharmaceutical companies. We work with chefs and those involved in pet food, collaborating with important entities in the sector of new nutrition and with artisanal producers of the great gastronomic tradition. We help **create value, differentiate, innovate, and grow**.

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COMPACT AND READY FOR ANY PRODUCTION

The professional food dehydrator **B.MASTER BASE TWIN** is the right answer for companies intending to enhance their products, minimize waste, and create new offerings for a market increasingly attentive to quality, authenticity, and supply chain control.

B.MASTER BASE TWIN encompasses all the potential of a professional system in compact dimensions, and is therefore the ideal choice for small or medium-sized productions.

PRE-SALE LISTENING AND ANALYSIS

For us at Tauro Essiccatori, it is important to listen, understand, and advise before selling. Together, we will evaluate opportunities, challenges, and solutions for individual needs, with the passion and expertise of those who have always dealt with dehydration. We will choose the options and accessories of **B.MASTER BASE TWIN** together so that it is perfect for creating your best products.

THE VALUE OF MADE IN ITALY

Every **B.MASTER BASE TWIN** is produced and finished by us, in our headquarters in Camisano Vicentino. All components, from the stainless steel to the electronic parts, are chosen from suppliers and partners of our absolute trust and local origin, because we believe in collaboration and the search for maximum quality. A quality that for over thirty years has been reflected in every Tauro food dehydrator.

POST-SALES: CONSTANT SUPPORT

Following our Customers after the purchase is a fundamental mission for us. Every **B.MASTER BASE TWIN** has its story: we like to understand how it is used, help optimize processes, and provide you with all our experience so that the results are always the best possible.

PROFESSIONAL CONSULTANCY

A complete team at the disposal of business activities related to dehydration. **Livio Zanon Santon**, owner of Tauro Essiccatori, follows all technical and scientific aspects.
Chef Paolo Dalicandro, a great expert in dehydration, offers his support in the field of food research and production.

FEATURES

B.MASTER BASE TWIN
PROFESSIONAL DEHYDRATOR

POWERFUL, VERSATILE AND INTELLIGENT

B.MASTER BASE TWIN is an optimal solution for every dehydration need, thanks to its power and airflow uniformity guaranteed by the double heating and ventilation unit.
B.MASTER BASE TWIN is equipped as standard with all the features that make TAURO food dehydrators a consolidated standard: structure entirely in stainless steel, touchscreen display, Wi-Fi connection system for remote control and management.

- Made in **Italy**
- Machine in **AISI 430** stainless steel, suitable for food contact
- Trays in **AISI 304** stainless steel, suitable for food contact

STANDARD	**40** trays 50x70x1,5 cm	**14 m²** of useful surface	**10,2 kW** three-phase operating temperature up to 75°C	**Wi-Fi** system for remote operating control
OPTIONAL	**Temperature** operating temperature up to 90°C			
ACCESSORIES	**4** internal leaf-stop grids	**8/12** box baskets for herbs and plant masses 11 or 21 cm	**TRAYS** available with wide mesh or fine mesh	**NON-STICK** sheets, nets, and trays to facilitate the process

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8 CUSTOMIZABLE PROGRAMS

Touchscreen control panel
LCD display
3.5" color screen

Dual fan and dual disposal system.
Ductable moist air expulsion.

Standard Wi-Fi system
for remote control and management

New door structure
and ergonomic handles

Reinforced gaskets and insulation

Up to 10 kW
with dual heating element

CONTROL AND MANAGEMENT

All Tauro professional food dehydrators are equipped with a system for the **regulation and disposal of moist air,** which allows for the **optimization of dehydration and the reduction of energy consumption**. B.MASTER BASE TWIN manages the air according to the working conditions, the type of product, and the process phase, being entirely programmable.

Certainty of the best result

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Model	Total power (kW)	Thermal power (kW)	Voltage (V)	Plug type
B.MASTER BASE TWIN TWIN	10,8	10,2	400	3P+N+E - 32A

TECHNICAL FEATURES

Number of trays	40
Tray dimensions	70x50 cm
Tray edge height	1,5 cm
Distance between trays	4,5 cm
Total useful surface area	14 m^2
External dimensions (WxHxD)	190x140x90 cm
Thermal power	10,2 kW three-phase
Temperature regulation	electronic with 3.5” color touch-screen display
Humid air disposal regulation	automatic and adjustable
Empty weight of the machine	240 kg

FRESH PRODUCT / MAXIMUM CAPACITY

Tomatoes e.g., San Marzano halved	**Sliced fruit** thickness approx. 5/7 mm	**Sliced mushrooms** thickness approx. 5 mm	**Medicinal herbs** e.g., rosemary
150 kg	80 kg	60 kg	25 kg

The power expressed in kW represents the maximum power consumption when heating elements and fans are both operating at full capacity. Precise consumption depends mainly on the ambient temperature outside the machine and the total amount of moisture in the product being dehydrated, which must be mostly disposed of in the first hours of dehydration.

Power and consumption in professional dehydration

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STANDARD WI-FI SYSTEM: CONTROL, MANAGEMENT AND ADVANCED FUNCTIONS

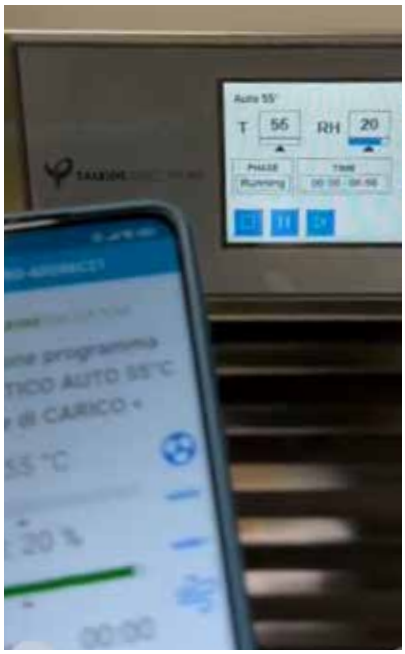
The Wi-Fi system allows remote control of all **B.MASTER BASE TWIN** functions from any device: smartphone, tablet, PC, or Mac.

Start, pause, or completely stop your dehydration process, manage and monitor temperature and humidity, create and rename your personalized programs.

All from a simple dedicated application. And if there is no network where you work, no problem: **B.MASTER BASE TWIN** creates its own local Wi-Fi network to which you can connect.

WI-FI MODULE

CONTROL THE DEHYDRATION CYCLE EVEN REMOTELY



ALWAYS CONNECTED

Industry 4.0 at your service.

Thanks to the Wi-Fi system installed as standard, the food dehydrator acquires the characteristics of an “Industry 4.0 Asset,” having the possibility of being interconnected to the company network for data exchange.

CREATE, STORE, TRACK

Technology at the service of dehydration.

With the Wi-Fi system, you can log the progress of the dehydration cycles and store them, to verify them even after some time for production batch tracking purposes.

ADDITIONAL FUNCTIONS, SUPPORT AND ASSISTANCE

Possibilities that multiply.

The Wi-Fi system gives access to the most advanced features of B.MASTER BASE TWIN, not manageable from the display alone. A quick guide on what you are viewing and the ability to create personalized recipes more easily. Furthermore, for assistance or consultancy on specific processes or particular needs, the machine can be managed and programmed directly by Tauro Technicians.

OPTIONAL

LOADING AND UNLOADING TROLLEY PRACTICALITY AND EVOLUTION

Entirely in stainless steel, made with pivoting wheels and designed for the quick and easy insertion of the dehydration trays. Certified for food contact. **Your best ally for reducing loading and unloading times**.

- Made in **Italy**
- Trolley in **AISI 430** stainless steel, suitable for food contact
- Trays in **AISI 304** stainless steel, suitable for food contact

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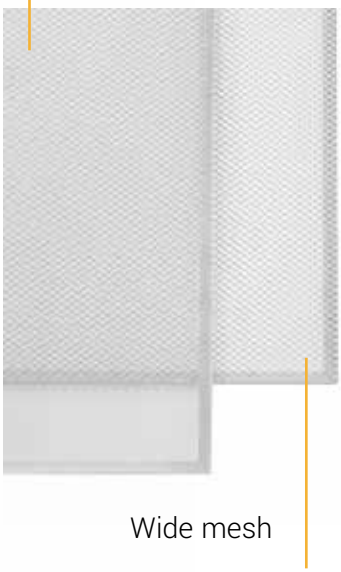
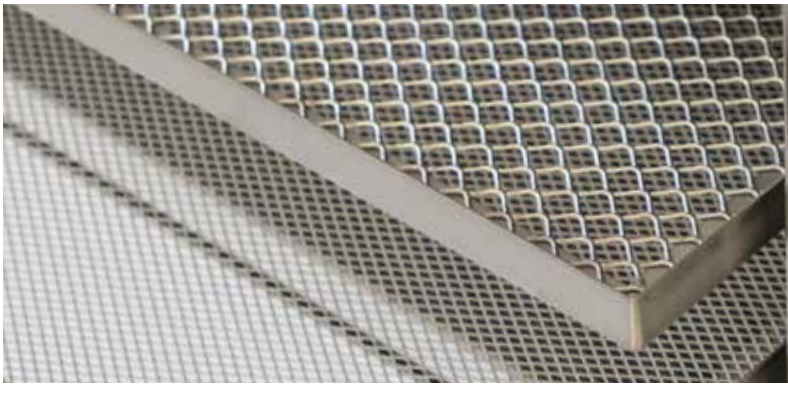
DEHYDRATION TRAYS

Standard configuration of **B.MASTER BASE TWIN**, available in fine mesh or wide mesh.

40 trays in **AISI 304** stainless steel, suitable for food contact.
Dimensions 50x70x1,5 cm





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STEEL AND PLASTIC BASKETS

Dedicated to the dehydration of herbs, leaves, and voluminous plant masses.

Box baskets in **AISI 304** stainless steel, suitable for food contact. Interchangeable with standard trays.
- 8 baskets 50x70x21 cm or 12 baskets 50x70x11 cm

Basket boxes in plastic material, suitable for food contact. Interchangeable with standard trays.
- 24 baskets 30x40x10 cm
- Leaf-stop grid kit

Leaf-stop grid kit

Versatility and efficiency.
The equipment is configurable according to production needs.

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NON-STICK SUPPORTS

Drysilk. Non-stick sheets made of PTFE (Teflon®), suitable for food contact.

Indispensable for dehydrating watery foods, purees, leaves and flowers, sugary and thin products tending to adhere to the trays. Washable and reusable.

Dimensions 70x50 cm

ACCESSORIES

NON-STICK SUPPORTS

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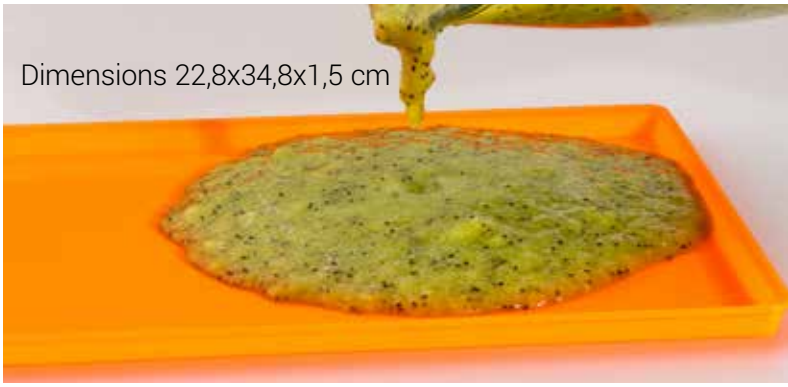
DrySilk Net. Nets made of PP (Polypropylene), suitable for food contact, multi-use suitable for sliced products..

They provide non-stick properties and do not obstruct the airflow. It is possible to overlap two DrySilk Nets, doubling the capacity of B.MASTER BASE TWIN. Washable and reusable.

Dimensions 70x50 cm

SiliDrop. Exclusive tray in Platinum silicone Made in Italy for the dehydration of liquid masses.

Ideal for purees, yogurt, fruit leather, and semi-liquid preparations. Washable and reusable.



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